



Sales Code: GFWBMP
Bar Code: 5011766010146
Case Bar Code:
05011766110198

PRODUCT SPECIFICATION SHEET

Product Name: GLUTEN FREE WHITE BREAD FLOUR BLEND 5x1kg

Ingredients: flour blend (rice, tapioca and potato), thickener (xanthan gum).

Allergy Advice: gluten free, <20ppm

Organic status and provenance: Ingredients from more than one country. Milled and packed in the UK.

Product Description: A naturally gluten free white flour with faint brown flecks.

Production Process: This product is milled on a dedicated gluten free plant.

Shelf Life: 9 months

Storage Conditions: To keep your flour at its best, roll down the top after use and store in a cool dry place.

Organic Certification: not applicable

	Standard Configuration	W x D x H mm	Nett	Pack material	Weight of pack material
Pallet	182 cases – 26 x 7 layers	1000 x 1200 x 1300	910kg	Plastic wrap Wooden pallet	c. 0.5kg c. 25kg
Case	1 kg x 5	115 x 360 x 170	5kg	Plastic	20g
Unit	1 kg e	115 x 70 x 170	1kg	Paper	10 g

Nutritional Information:	Typical Values	Per 100g
	Energy	1466kJ
(UKAS Accredited laboratory)	Energy	345kcal
	Fat	0.7g
	<i>of which saturates</i>	0.2g
	Carbohydrate	79.9g
	<i>of which sugars</i>	0.1g
	Fibre	1.1g
	Protein	4.8g
	Salt	0.13g
Special Diet Information	Vegetarian	Yes- suitable
	Organic	No
	Coeliac	Coeliac UK certified
	Kosher	London Kosher Beth Din certified

Gluten Free Flours Microbiological Standards:	Organism	Target cfu/g	Max cfu/g
These ingredients come in pre cleaned. There is no further cleaning on site. This product is intended for further processing prior to consumption.	E.Coli	<10	10
	Salmonella	Absent/25g	Absent/25g
	Enterobacteria	<1 x 10 ³	1 x 10 ⁵
	Yeasts	<20	1 x 10 ²
	Moulds	<20	1 x 10 ³


Product Technologist
Signature (for Doves Farm Foods Ltd)

Date 04.11.16 Issue 06



Allergen Data	Is the allergen present			Unintentionally present		Finished Product	
	Recipe	Production area/line	Onsite Storage	Raw Material	Transport	Segregated	Testing Frequency
Tree Nuts including any possible sources of contamination? (Almonds, Hazelnut, Walnut, Cashew, Pecan Nuts, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nuts)	No	No	No	No	Yes	N/A	N/A
Peanuts & derivatives?	No	No	No	No	Yes	N/A	N/A
Lupin & derivatives?	No	No	No	No	Yes	N/A	N/A
Sesame seeds & derivatives?	No	No	No	No	Yes	N/A	N/A
Milk and Milk derivatives?	No	No	No	No	Yes	N/A	N/A
Egg and Egg derivatives?	No	No	No	No	Yes	N/A	N/A
Cereals containing gluten (ie. Wheat, Rye, Barley, Oats, Spelt) and their derivatives?	No	No	Yes	No	Yes	Yes	See below
Soya & Soya derivatives?	No	No	No	No	Yes	N/A	N/A
Mustard and derivatives?	No	No	No	No	Yes	N/A	N/A
Celery & Celery salts / flavourings?	No	No	No	No	Yes	N/A	N/A
Fish and Fish derivatives?	No	No	No	No	Yes	N/A	N/A
Crustaceans and their derivatives?	No	No	No	No	Yes	N/A	N/A
Molluscs and their derivatives?	No	No	No	No	Yes	N/A	N/A
Sulphur dioxide? (>10ppm)	No	No	No	No	Yes	N/A	N/A
Gluten?	No	No	Yes	No	Yes	Yes	Per quarter <20ppm

Control Measure	Critical Limits	Monitoring	Corrective Action	Accountability
Metal detect all finished product.	1.5mm ferrous 2.0mm non-ferrous 2.0mm stainless steel	Start & Finish and every ½ hour between.	Label metal detector as failed report fault to Senior Manager. Re-metal detect all product back to the last recorded check on a working metal detector.	Operatives Senior Manager

Pest Control	Type	Frequency
	Routine	12/year
	Field Biologist audit	4/year
	Moth Traps	12/year
	EFK	4/year
	Insect monitor	12/year

Doves Farm Foods operate the following standards:

- QMS including Glass & Hard Plastic Policy & GMO Free Policy
- BRC
- Organic Standards
- FEMAS standards


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